

IN THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Currently amended) A process for the adaptation of flavor mixtures, comprising the steps of:

- a) selecting or preparing a first base matrix comprising a flavor mixture having the desired properties,
  - b) analyzing the flavor composition and flavor concentration in the headspace above the base first matrix,
  - c) introducing the flavor mixture into a second ~~another~~ matrix,
  - d) analyzing the flavor composition in the headspace above the ~~other second~~ matrix, and
  - e) comparing ~~on the basis of~~ the results in step b) and d),
  - f) changing the flavor composition in the ~~other second~~ matrix ~~in such a manner that the flavor properties in the other matrix to~~ correspond to those of the base first matrix and
  - fg) preparing the novel flavor mixture in accordance with the analytical result and subjecting said flavor mixture to sensory testing,
- wherein said base first matrix and ~~said other the second~~ matrix are independently foods, cosmetics, or requisites.

2. (Currently amended) A process for the adaptation of flavor mixtures comprising the steps of:

- a) selecting or preparing a first matrix comprising a flavor mixture having desired properties,
- b) analyzing the flavor composition and flavor concentration in the headspace above the first matrix,
- c) introducing the flavor mixture into a second matrix,
- d) analyzing the flavor composition in the headspace above the second matrix,
- e) comparing the results in step b) and d), wherein the comparing step comprises:

~~A process according to Claim 1, comprising the additional steps of~~

- ~~a)1) calculating a correction factor from the peak area percentages of the analyses of the first base matrix and the second other matrix,~~
  - ~~b)2) calculating the numbers of moles of the individual flavor compounds in the flavor mixture,~~
  - e)f) on the basis of the correction factors determined in step 2) a), adapting the flavor mixture to of the second other matrix to correspond to that of the first matrix and
  - g) preparing the novel flavor mixture in accordance with the analytical result and subjecting said flavor mixture to sensory testing,
- wherein said first matrix and the second matrix are independently foods, cosmetics, or requisites.

3. (Original) A process according to Claim 1, wherein the volatile constituents of the flavor mixture in the headspace above the matrix are determined.

4. (Original) A process according to Claim 1, wherein the analyses are carried out by means of static headspace gas chromatography.

5. (Currently amended) A process for the adaptation of flavor mixtures comprising the steps of:

- a) selecting or preparing a first matrix comprising a flavor mixture having desired properties,
  - b) analyzing the flavor composition and flavor concentration in the headspace above the first matrix,
  - c) introducing the flavor mixture into a second matrix,
  - d) analyzing the flavor composition in the headspace above the second matrix,
  - e) comparing the results in step b) and d),
  - f) changing the flavor composition in the second matrix to correspond to those of the first matrix and
  - f) preparing the novel flavor mixture in accordance with the analytical result and subjecting said flavor mixture to sensory testing,
- wherein said first matrix and the second matrix are independently foods, cosmetics, or requisites;
- wherein the analyses are carried out by means of static headspace gas chromatography;

~~A process according to Claim 4,~~ wherein the peak area values determined by gas chromatography for the flavor compounds in the headspace over the ~~base~~ first matrix and for the flavor compounds in the headspace over the second ~~other~~ matrix are used to form a quotient for calculating the correction factors.

6. (Currently amended) A process according to Claim 1, wherein the adapted novel flavor mixture is introduced into the ~~other~~ second matrix at a concentration such that the peak area total of the flavor compounds in the headspace over the matrix corresponds to that of the ~~base~~ first matrix.

7. (Cancelled)

8. (Currently amended) A flavor mixture produced from a process for the adaptation of flavor mixtures, comprising the steps of:

- a.) selecting or preparing a ~~base~~ first matrix comprising a flavor mixture having the desired properties,
- b.) analyzing the flavor composition and flavor concentration in the headspace above the ~~base~~ first matrix,
- c.) introducing the flavor mixture into a second ~~another~~ matrix,
- d.) analyzing the flavor composition in the headspace above the second ~~other~~ matrix, and
- e.) comparing ~~on the basis of~~ the results in step b) and d),

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f.) changing the flavor composition in the ~~other~~ second matrix  
~~in such a manner that the flavor properties in the other~~  
~~matrix~~ to correspond to those of the first ~~base~~ matrix and

¶ g.) preparing the novel flavor mixture in accordance with the  
analytical result and subjecting said flavor mixture to  
sensory testing,

wherein said ~~base~~ first matrix and said ~~other~~ second matrix  
are independently foods, cosmetics, or requisites.